



MEXICAN FOOD & DRINKS

— ROOFTOP —

MENÚ

APERITIVOS

APPETIZERS

NACHOS CON GUACAMOLE

Homemade nachos with mixed cheese, jalapeños, sour cream, guacamole, and pico de gallo.

\$5.00

NACHOS CON CARNE/POLLO

Homemade nachos topped with grilled beef or chicken, beans, mixed cheese, jalapeños, sour cream, guacamole, and pico de gallo.

\$6.00

FLAUTAS DE POLLO

Four fried tacos with chicken, topped with cheese, lettuce, pico de gallo and sour cream.

\$5.00

\$7.00

NACHOS CEDRO

Homemade nachos topped with grilled beef and chicken, bacon, beans, mixed cheese, jalapeños, sour cream, guacamole, and pico de gallo.



ESPECIALIDADES DE LA CASA

MIX CARNE & FAJITAS DE POLLO

Grilled beef and chicken with onions, peppers, and melted cheese, served with 5 tortillas.

\$7.50

ALAMBRE

Grilled beef and bacon with diced onions and peppers, topped with melted cheese, served with 5 tortillas.

\$7.50

ENCHILADAS DIVORCIADAS

The perfect combination, served with both red and green sauces, topped with mixed cheese, lettuce, onions, and sour cream.

\$7.50

ENCHILADAS ROJAS / VERDES

Your choice of beef or chicken, with red or green sauce, topped with mixed cheese, lettuce, onions, and sour cream.

\$7.50

CHILAQUILES ROJAS / VERDES

Tortilla chips covered in your choice of red or green sauce, topped with grilled beef or chicken, and served with a fried egg, cheese, sour cream, and onions.

\$7.50

FAJITAS DE CARNE / POLLO

Grilled beef or chicken with onions, peppers, and melted cheese, served with 5 tortillas.

\$7.00



TACOS SUAVES

SOFT TACOS

Servidos en tortillas hechas a mano con auténtico sabor mexicano para cada proteína, acompañados de guacamole, limones, pepinillos y rábanos.

Served on handmade tortillas with authentic Mexican flavor for each protein, accompanied by guacamole, limes, pickles, and radishes.

QUESATACOS BIRRIA DE RES \$7 00

Tortilla con queso rellena de carne de res jugosa y tierna, cocinada lentamente, acompañada con su consomé.

AL PASTOR \$6 00

Cerdo marinado al estilo tradicional, con piña.
Traditional marinated pork served with pineapple.

ASADA DE RES \$6 00

Carne de res marinada y asada a la parrilla.
Marinated grilled beef.

ASADA DE POLLO \$6 00

Pollo marinado y asado a la parrilla.
Marinated grilled chicken.

CARNITAS \$6 00

Cerdo marinado y frito al estilo tradicional.
Traditional marinated fried pork.

CAMARONES \$6 00

Camarones sazonados y salteados al estilo mexicano.
Seasoned Mexican-style sautéed shrimp.

VEGETARIANO / VEGANO \$5 00

Vegetales mixtos frescos del día con queso mozzarella (opción vegana sin queso).
Fresh mixed vegetables of the day with mozzarella cheese (vegan option without cheese).



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Carne de res marinada y asada a la parrilla.
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ASADA DE POLLO \$6 50

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Vegetales mixtos frescos del día con queso mozzarella (opción vegana sin queso).
Fresh mixed vegetables of the day with mozzarella cheese (vegan option without cheese).

BURRITOS

Servidos en tortilla de trigo, rellenos con la mejor sazón mexicana incluyen proteína al grill, frijoles, arroz, salsa agria y queso. Acompañados de guacamole, cebolla, cilantro y jalapeños.

Served in a flour tortilla, filled with authentic Mexican flavor Includes grilled protein, beans, rice, sour cream and cheese.Served with guacamole, onion, cilantro and jalapeños.



QUESADILLAS

Servidas en tortilla de trigo con queso derretido y tu elección de proteína con auténtico sabor mexicano, acompañadas de crema agria, frijoles y guacamole.

Served in a flour tortilla with melted cheese and your choice of protein with authentic Mexican flavor, accompanied by sour cream, beans, and guacamole.

QUESABIRRIA

Queso con birria de res, acompañada con su consomé.
Cheese quesadilla with beef birria, served with its dipping broth.

\$5.00

QUESO CON CARNE / POLLO

Queso derretido con carne de res o pollo.
Melted cheese with beef or chicken.

\$4.00

MIXTA

Queso, carne de res, pollo y tocino.
Cheese, beef, chicken, and bacon.

\$4.50

QUESO Y TOCINO

Cerdo marinado al estilo tradicional, con piña.
Traditional marinated pork served with

\$3.50



AGUAS FRESCAS HOMEMADE DRINKS



LIMÓN

\$1.50

JAMAICA

\$1.50

TAMARINDO

\$1.50

HORCHATA MEXICANA

\$1.50

AGUA CON GAS

Sparkling Water

\$1.00

AGUA

Water

\$1.50



POSTRES

DESSERTS



Pregunta por nuestro delicioso postre de la semana.
Ask about our delicious dessert of the week.





CÓCTELES

COCKTAILS

ESMERALDA

\$475

Tequila, triple sec, zumo de piña, sirope, albahaca, limón y un toque picante.
Tequila, triple sec, pineapple juice, syrup, basil, lime, and a spicy kick.

MARGARITA (CLÁSICA / MARACUYÁ)

\$475

Tequila, triple sec, sirope y limón.
Tequila, triple sec, syrup, and lime.

PALOMA

\$475

Tequila, sirope, limón y toronja.
Tequila, syrup, lime, and grapefruit.

CHARRO NEGRO

\$375

Tequila, limón, soda y sal.
Tequila, lime, soda, and salt.

LOVER CLUB

\$400

Gin, sirope, limón, frutos rojos y tónica.
Gin, syrup, lime, berries, and tonic.

GIN BASIL SMASH

\$400

Gin, sirope, albahaca y limón.
Gin, syrup, basil, and lime.

DAIQUIRI CLÁSICO

\$400

Ron blanco, limón y sirope.
White rum, lime, and syrup.

MINT JULEP

\$450

Whisky, hierbabuena y sirope.
Whisky, mint, and syrup.

MICHELADA (CLÁSICA / MARACUYÁ)

\$375

Cerveza preparada al puro estilo mexicano.
Beer prepared Mexican-style.

BAÑOS SUNSET GIN

\$400

Gin, leche de coco, sirope, maracuyá y granadina.
Gin, coconut milk, syrup, passion fruit, and grenadine.

MOJITO (CLÁSICO / MARACUYÁ / FRUTOS ROJOS)

\$375

Ron blanco, sirope, hierbabuena y fruta a elección.
White rum, syrup, mint, and fruit of choice.

BEBIDAS

DRINKS

CORONA

\$3 00

MODELO

\$3 00

CLUB

\$2 25



CUBETAS

BUCKETS

CORONA (5)

\$13 00

MODELO (5)

\$13 00

CLUB (5)

\$9 50







@CEDROROOFTOP